Crop reports due

By TOM CONRAD

Farmers Need To Report Crops - Appomattox County farmers who planted an acreage of corn, soybeans, grain sorghum, fire, flue, sun tobacco and Maryland tobacco should file an acreage report with the ASCS office. All farmers should file their acreage reports just as soon as possible, but not later than June 30.

For wheat and feed grain producers, timely and accurate acreage reports are required for eligibility for program benefits such as disaster and/or deficiency payments, if applicable, and price support loans.

In order to be eligible for a disaster payment under the feed grain or wheat programs, producers must file an acreage report of the affected acres while the evidence of the disaster is still apparent and before the acreage is put to other use.

For fire, flue and sun producers, timely and accurate reports are needed to be eligible for price support.

Farms that have a fire, flue or sun-cured tobacco allotment and have not grown or leased the tobacco need to report zero planted acreage. Failure to report zero planted acreage will result in a reduction in next year's allotment.

Any Appomattox county farmer having questions about the wheat and feed grain or tobacco programs

ASCS Today

and acreage reporting should contact the ASCS office for additional information.

Commodity Loan Interest Rate Lowered - When it seems like everything is increasing in costs today, there is one thing that has been lowered. The interest rate on all 1980 crop commodity loans made by CCC has been lowered from 13 to 11½ percent.

Farmers in the county have started harvesting wheat and those that are in the wheat and feed grain program may want to get a loan on their wheat if they do not want to sell it right away.

The loan rate on wheat is $2.46 per bushel. Farmers that are interested in barley loans will be interested to know the loan rate is $1.61 per bushel. The loan rate on oats is $1.15 per bushel. The loans are for a 9-month period.

Farmers interested in the commodity loan program should check with the ASCS office for additional details.

Mr. Goodwin ordained

Austin Goodwin pastor of the Farmville and Appomattox churches, was ordained to the gospel ministry at the Seventh-day Adventist camp meeting held in New Market, Virginia, June 13.

Pastor Goodwin was born in Virginia and later left for Africa where his parents served as missionaries for many years.

Most of Pastor Goodwin's early school years were taught by his mother at home. Academy days were spent in boarding schools in Nairobi, Kenya, and Helderberg College, South Africa.

He graduated from Southern Missionary College, Collengedale, Tennessee, with a B. A. in theology. In 1978 he received the M.Div. degree at Andrews University, Michigan. His wife Joanne has a B.S. degree in nursing. They have a daughter, Michelle, who is one year old.

Choosing green beans

By SHIRLEY WALTON
Extension Agent

Green Beans

Because of many requests, this information is being printed again.

Select beans with a fresh, bright appearance with good color for the variety. Get young, tender beans with pods in a firm, crisp condition.

Avoid wilted or flabby bean pods, serious blemishes, and decay. Thick, tough, fibrous pods indicate overmaturity.

A bushel of snap beans weighs about 30 pounds and will yield 18 to 20 quarts of canned or frozen beans.

Wash beans and drain. Cut or break off ends; cut or break into 1 or 2-inch pieces. Slice lengthwise for frenchstyle beans.

Canning Beans

Raw Pack: Pack raw beans tightly to 1/2 inch to top. Add 1/2 teaspoon salt to pint jars; 1 teaspoon to quarts. Cover with boiling water, leaving 1½-inch headspace. Remove air bubbles by running spatula or knife between food and jar. Adjust jar lids.

Process in pressure canner at 10 pounds pressure (240 degrees F.)

Pint jars ..... 20 minutes
Quart jars ..... 25 minutes

Hot Pack: Cover cut beans with boiling water and cook for 5 minutes. Pack hot beans loosely to 1/2 inch of top of jar. Add 1/2 teaspoon salt to pint jars; 1 teaspoon to quarts. Cover with boiling-hot liquid, leaving 1/2-inch headspace. Adjust jar lids.

Process in pressure canner at 10 pounds pressure (240 degrees F.)

Pint jars ..... 20 minutes
Quart jars ..... 25 minutes

The small amount of salt used adds flavor but may be omitted.

String beans are low acid vegetables and should definitely be processed under pressure. Beans are not absolutely safe to eat when processed any other way.

Freezing Beans

Heat beans in boiling water for 3 minutes in a blancher or in a wire basket in a large kettle. Work with small quantities of beans for best results. Use at least 1 gallon of boiling water for each pound of prepared beans. Put beans in blanching basket or wire basket and lower into the boiling water (60 degrees F. or below) to stop the cooking. Allow 5 minutes for cooling.

Drain thoroughly. Pack beans, leaving ½ inch headspace.

Seal. Freeze; store at 0 degrees F. or below.

Should you have a food preservation problem or question, call the Appomattox County Extension Office (352-8244) or write P. O. Box 488, Appomattox, VA 24522. It is always a pleasure to help you and to hear from you.

Have a good week!

RECIPE OF THE WEEK
Homemade Sweetened Condensed Milk

1 cup instant nonfat dried milk
2/3 cup sugar
1/2 cup boiling water
3 tablespoons melted butter or margarine

Combine all ingredients in the container of an electric blender. Process until smooth. Store in refrigerator until ready to use. Yield: 1 1/4 cups or the same amount as one purchased can.

This condensed sweetened milk can be used in pies, candies, frostings and ice creams. Hint - if you will dissolve your sugar in the boiling water, this will cut down on the graininess of the prepared milk.

Note: Because of many requests, this money-saving recipe is being used again. We conducted a taste-test with the bought versus the homemade and the tasters couldn't tell the difference.

Good news for homemakers

Local men receive degree

The Rev. David R. Drinkard, a 1973 graduate of Appomattox County High School and a 1977 graduate of Ferrum College, has completed the degree of Master of Divinity at the Candler School of Divinity, a graduate division of Emory University.

Ordained Deacon in the Virginia Annual Conference of the United Methodist Church in 1978, Drinkard has been appointed the Associate Pastor of the Fort Hill United Methodist Church in Lynchburg, the largest United Methodist Church in the area.

The Rev. Ronald K. Morris, also a 1973 graduate of Appomattox County High School, and a 1977 graduate of Virginia Polytechnic and State University, has also completed his Master of Divinity at the Candler School of Divinity.

Morris, also ordained Deacon in the Virginia Annual Conference in 1978, becomes the pastor of the Trinity Church, North Garden, in the Charlottesville District. Both Drinkard and Morris were raised in the Trinity United Methodist Church in Appomattox. Drinkard is the son of Fleming Drinkard and the late Roberta Drinkard. Morris is the son of Robert and Josephine Morris, all of Appomattox.

The Rev. James M. Becker has completed the requirements for the degree of Doctor of Philosophy at the University of North Carolina at Chapel Hill.

Majoring in Southern U.S. History, the title of his dissertation was, "Was Randolph-Macon Different? Revivalism, Sectionalism, and the Academic Tradition: The Methodist Mission in Higher Education, 1830-1880."

Becker has been pastor of the Appomattox United Methodist Circuit, including the Bethel, Mount Comfort, and Trinity Churches, since 1976. He is now the pastor of the Colonial Avenue United Methodist Church in Norfolk, a transitional community church.

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